









Aya Nakahara



The Story So Fare...

Risa and Ôtani are their closs's lapsided comedy duo...except that Risa folls in love with Ôtoni! She finolly works up the courage ta tell him how she feels, only to be rejected. Even so, she keeps trying ta change his mind, and finally they stort gaing out...but will they stoy tagether?! It's loaking dicey...because Ôtani wants ta go ta callege ond Risa daesn't. Sa he's studying his butt aff far the entronce exams, while Riso hos taken o woitressing job. Nat only do they hardly ever see each other anymore, but Kohori, a cute guy ot wark, has a huge crush an Riso...and ofter Ôtani catches him kissing her while she's osleep, he runs into Risa and Kahori aut together. That's it! Ôtoni breaks up with Risa!! But not far lang...

To reolly get all the detoils, check aut Lovely Complex Val. 1-10, available at baakstores everywhere!!



love & com

A HAPPY NEW YEAR

Stony & Art By Aya Nakahara









































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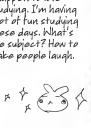
Hello, Nakahara here.

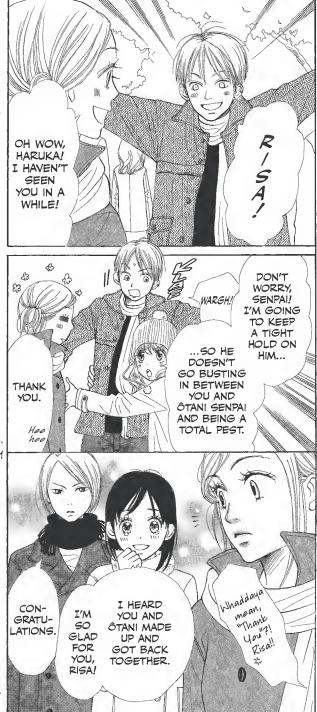
How are you all doing?

So...we're up to volume 11. That's getting up there to the number of volumes you want to sell off as one big collection. I mean, 11 volumes. That takes up a lot of shelf space!

I had past volumes lined up at the back of my desk for checking stuff while working, but I can't fit them all there anymore!! Well, I'm a very fortunate person indeed. I've never had the occasion to work on the same title tor such a loooooong time before. So each episode's a new challenge for me. It's really, really scary while at the same time fun because of the discoveries I get to make. So I'm learning something with every episode. But there's so much more that I want to learn.

As a matter of fact, I happen to love studying. I'm having a lot of tun studying these days. What's the subject? How to make people laugh.



















HEY, CHECK IT OUT! I GOT TWO AT THE SAME TIME!

WHICH IS TOTALLY UNFAIR. IT ALWAYS SEEMS LIKE I'M RULED BY HIM, NEVER THE OTHER WAY AROUND. THAT
REALLY
PISSES ME
OFF! I AM
GOING TO
WIN THIS
NO MATTER
WHAT!!



WELL SO AM I, SO THERE!!























FEELINGS FOR EACH OTHER ...MINE WOULD WEIGHED SEND THE THEM ... NEEDLE STRAIGHT OFF THE DIAL BUT HIS WOULDN'T EVEN COME CLOSE.

blah

IF YOU TOOK OUR

AND

NOW, THOUGH

blah

blah



... WHAT?

NOTHING.

ALWAYS THOUGHT

























































Writing something serious for a change has made me hungry. I'm a small eater though, so I can never put away much. The single portions of this world are too big, if you ask me. Don't you think? My mom always makes a ton of food when she cooks, saying, "If you can't eat it, just leave it, so I quess my habit of leaving things on my plat*e comes* from that too. Shame on me! Even now I live real close to my parents' house, so my mom comes over to cook for me, which is very nice of her, but you wouldn't believe what she makes.

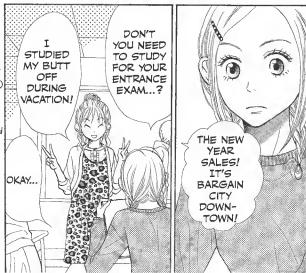
Dinner one evening

Super-greasy
"shiny tried rice"
Meat (a signature dish)

And then, imagine hearing, "I'm just trying up some breaded prawns for you."

I mean, my god, this is a meal that you get full just looking at. Plus, the prawns come with the heads attached. They're huge. This is what she considers one person's portion. Spare me, please...











































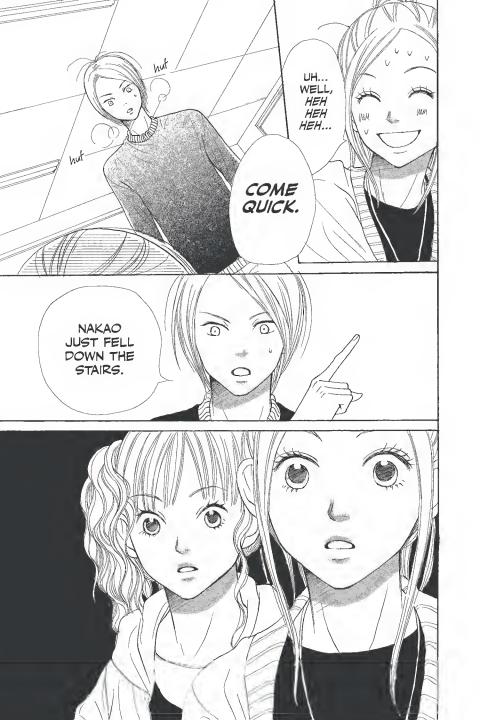
























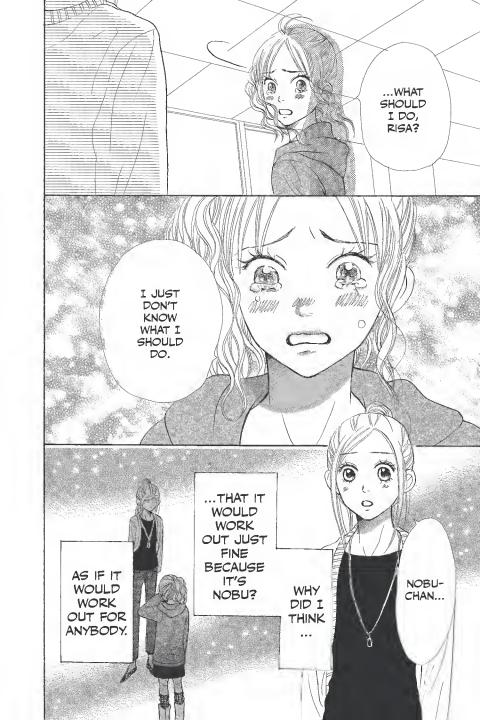


















...TO BE SEPARATED FROM NOBU-CHAN EITHER. I DON'T WANT...



I DON'T GET WHAT YOU'RE TALKING ABOOOO-OUT...

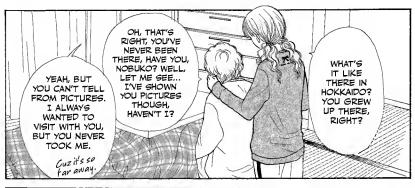


























But the left overs always get eaten by somebody, okay? We don't throw food away, okay?

So anyway, that's what it's like at my house. Like, I just had some yakisoba. Super-greasy yakisoba. A huge mound of them. Like, excuse me, but this is not a competitive eating event!

Lately I've been eating a lot of Japanese cuisine. And really enjoying it. Even sashimi, which I used to hate so much, is a big favorite now. I quess your tastes change as you grow older.

Waagh...My mam just brought me some cake. I just had yakisoba, remember? You saw me eat it, right? I'm sorry, but there is no way I can have cake right now.













































































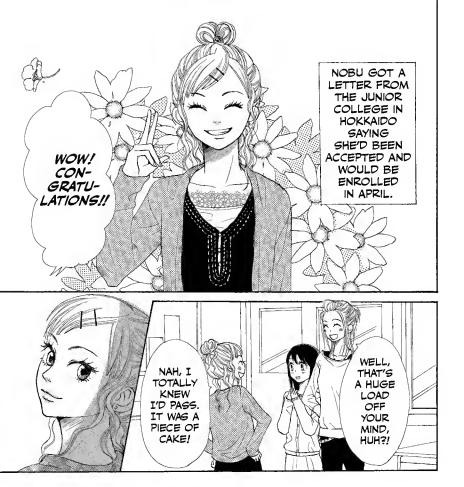






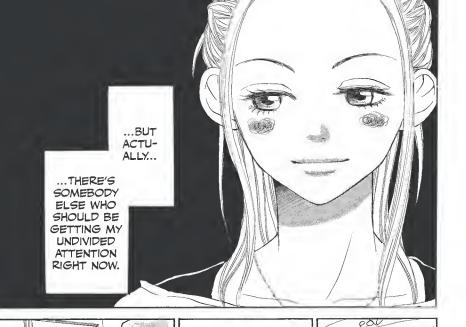


























So anyway, this'll be my last sidebar for this volume.

I hope I get to meet you again in vol. 12. volume 12! Twelve volumes! I'll do my best to make sure you don't think of them as being in the way. All I want is to make this a fun little manga that'll bring a smile to your face. I imaqine many of you face various irritations at school and at work. I wish you'd think of Love & Com at times

My ambition is not to create a masterpiece manga for the ages. If you enjoy my manga when you read them, if I can give you even just one moment of laughter or pleasure, then that's enough for me.

like that, and laugh.

And now, time for one last song before the end of the program.
It's called,
"I just had yakisoba."
Hope you like it!

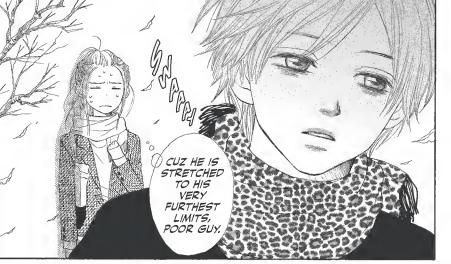
Pinnertime already?!
Sweet-and-sour port?!
But I just ate yatisaba!
You saw me eat it!
Sweet-and-sour port,
my god!! Please,
Nom, please..













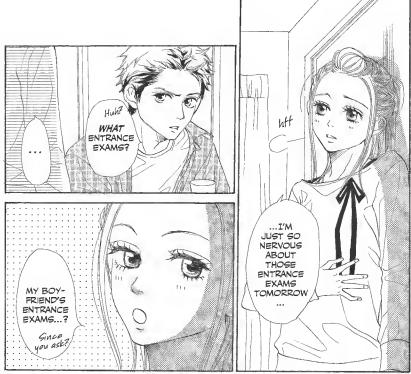








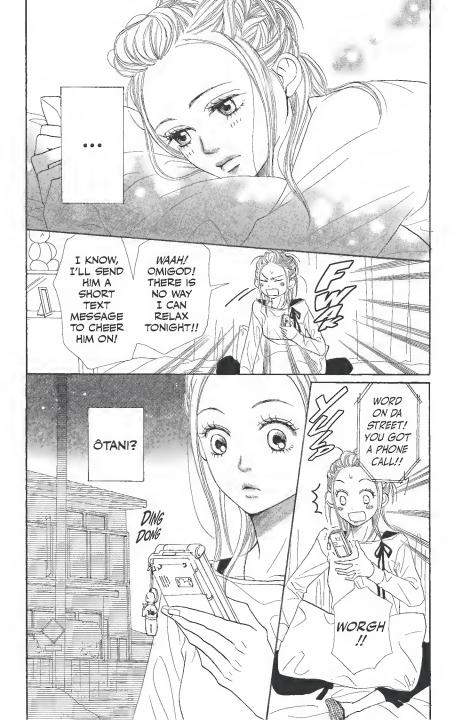




































































Page 6, panel 4: Hatsumode

The shrine visit on New Year's Day in Japan. The gang is suggesting going out on New Year's Eve, but visiting the shrine after midnight, when it is technically New Year's Day. Because many people do the same thing, trains often run all night long.

Page 11, panel 3: Chûka-man

The Japanese name for *baozi*, or Chinese buns. Pork-filled buns are called *buta-man*, curry-filled buns are called *curry-man*, etc.

Page 25, panel 5: Takoyaki

Fried octopus balls, a popular festival food.

Page 46, panel 2: Yakitori

Grilled chicken on skewers, also a popular festival food.

Page 52, panel 3: Senbei

Senbei are Japanese rice crackers that are either baked, grilled or fried. These senbei are soy sauce flavored.

Page 58, panel 5: New Year's gift money

In Japan on New Year's, it is traditional to give children money, called otoshidama. The money is handed out in small, decorated envelopes sometimes called pachibukuro, similar to the envelopes used to hand out money for Chinese New Year.

Page 95, sidebar: Yakisoba

A stir-fried noodle dish similar to chow mein, It is commonly made with pork and various vegetables such as cabbage, carrots and onions. It can also be served on a bun in a kind of sandwich called yakisaba pan.



All the electrical appliances in my opartment are slightly out of whack, ond they only work perfectly when the repoirmon comes over. In other words, they hove bod personolities. The TV, in particular. Sametimes when I turn it an, it mokes this high-pitched whine. I'm like, if you're gaing to whine, whine oll the time! I mean, the repairman cames aver and it puts an this smaath-faced quiet act. And then, after he's gane, it sniggers of me and starts whining ogain. That stinker!

Aya Nakahara won the 2003
Shogokukan Mongo Aword for her breokthrough hit Love★Com, which was made into o majar mation picture ond a PS2 gome in 2006. She debuted with Haru to Kuuki Nichiyou-bi in 1995, and her ather warks include HANADA and Himitsu Kichi.

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STORY AND ART BY AYA NAKAHARA

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